

Kitchen Korner

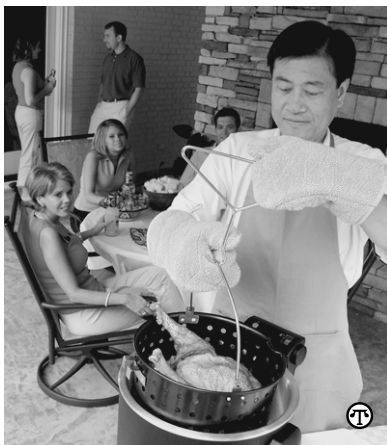
Electric Fryers: For Turkeys And Other Tasty Treats

(NAPSA)—More than 10 million American homeowners now have a turkey fryer—and as people become more adept at using them, many are realizing just how versatile the fryers can be.

Fall and winter holiday season may be the most popular time for firing up the fryer to make deep-fried turkey, but fryers are also being used year-round to fry many other foods, including hot wings, batter-dipped fish, stuffed jalapeño peppers, and even traditional Southern fried chicken. They're also being used to steam batches of just-picked corn on the cob or luscious lobsters, to create a low-country boil, and to prepare party-size pots of jambalaya or gumbo.

Some new fryers even let you safely bring all that good taste indoors. For instance, the Turk N Surf electric fryer from Master-built features an easy-to-use "Turkey Tap"™ drain valve, which makes it easier to drain oil or water out of the interior 28-quart aluminum pot. While in use, a cover slides down over the tap. Also, the unit has built-in timers on the control panel, as well as power and heating lights, and a dial-style on/off thermostat control knob. It's designed to be as easy to use as an oven.

Perhaps more important, the appliance is also designed to be safe—if the liquid overheats, the unit will shut off. A reset button can be pressed to turn the unit back on when the temperature drops below 400 degrees. Also, the heating coil will not heat unless



Some new types of turkey fryers are safe to use indoors.

properly seated in its cradle. The fryer is also CSA approved to UL 1083 standards ensuring indoor compatibility.

The new fryer also has the following features: a glass lid with steam holes; stay-cool grips; a break-away safety cord; a patented drain clip that allows users to lift the food basket out of the shell and latch it onto the edge of the unit to allow oil or liquid to drain off; six short legs for great countertop stability; an outer shield to protect against the heat generated by frying; and a maximum fill line for the oil, to minimize splatters and spills.

The manufacturer says the safety features make the fryer safe for use in the kitchen, a screened-in porch, the garage or outdoors close to an electrical outlet. It can also be a good take-along for camping or vacation trips.

Try this traditional recipe:

Deep-Fried Turkey

1 thawed turkey, up to 14 pounds

Be sure the turkey is completely thawed and free of excess water. Inject it with marinade of your choice. Cover the outside of the turkey with your favorite dry rub.

Fill pot with oil to fill line. Bring oil to 375 - 400° F. Place turkey horizontally, breast up, in bailing basket. Wearing protective gloves, slowly lower the basket with the turkey into the oil. Cook for 3 minutes per pound, and then add 5 minutes to total cooking time. Turkey may float before cooking time is complete. Continue cooking for total amount of time calculated.

Example: cooking a 14-lb. turkey:

3 minutes x 14 = 42

42 minutes + 5 = 47 minutes.

When the turkey is done, turn the appliance OFF and slowly remove the basket. Use drain hook on basket to attach basket to appliance body. Allow the turkey to drain and cool. Do not move fryer until oil has cooled.

The turkey fryers are available in stainless steel models as well as original black, and are available at selected national and regional retail chains. For additional information, you can visit www.masterbuilt.com or call 800-489-1581.